



DETOX / RETOX

<b>IN-HOUSE COLD PRESSED JUICES</b>	<b>MANDARIN MIMOSA</b> ..... 8	<b>BLOODY MARY</b> ..... 8.5
- CARROT ORANGE GINGER 4.8	Mandarin, guava syrup, Cava	Wasabi infused Ketel One, soy,
- GREEN JUICE 5		lemon, tomato, chilli lime salt
(Cucumber, Kale, Pear, Apple, Grape)		
	<b>HEALTH SHOTS</b> 2.7	
	In-house cold pressed, choose from; .....	
	GINGER, APPLE & CAYENNE // BEETS, TURMERIC & AGAVE	

BRUNCH TIL 3PM

<b>OVERNIGHT OATS BRULÉE</b> cracked oats, salted honey butter, cinnamon (V) (gf) .....	5.5
<b>SHAKSHUKA</b> spiced tomato, red pepper, feta, egg, coriander, sourdough (V) .....	10.5
<b>GRAVADLAX</b> pineapple cured sea trout, dill, zesty labneh, sourdough .....	12.9
<b>AVOCADO EGG</b> smashed avo, poached egg, sourdough, grapefruit (V) .....	9.9
<b>TURKISH EGGS</b> yoghurt, aleppo pepper, sourdough (V) .....	7.9
<b>TFC ROLL</b> taiwanese fried chicken, spinach, roasted chilli sauce, fried egg, bun .....	9.5
<b>BUTTERMILK PANCAKES</b> honeycomb butter, summer berry compote (V) .....	11.9
<b>ZA'ATAR MUSHROOMS</b> chickpea puree, dukkah, poached egg, wholemeal spelt pitta (V) (nuts) .....	10.5
<b>ECB BREAKFAST</b> merguez sausage, fried egg, beans, beet pud, slow roasted tomato, sourdough .....	14
<b>STEAK &amp; EGG</b> bavette, fries, fried egg (served pink/ cooked through)(gf) .....	17
<b>FRIED EGG/ POACHED EGG</b> (gf).....	1.5
<b>HALLOUMI</b> (gf) .....	3.5
<b>AVOCADO</b> (gf) .....	2
<b>MERGUEZ SAUSAGE</b> .....	3
<b>SPINACH</b> (gf) .....	2
<b>ZA'ATAR MUSHROOMS</b> (gf) .....	3

ROASTS FROM 12PM

<b>BEEF SIRLOIN</b> mustard rub .....	16
<b>ROAST CHICKEN</b> harissa buttermilk .....	14
<b>LAMB</b> moroccan marinade .....	15
<b>***ALL SERVED WITH SEASONAL ROOT VEG, EVELYNS GRAVY &amp; YORKSHIRE PUDDING***</b>	
<b>VEGAN ROAST</b> roasted cauliflower, laksa gravy (V) .....	13

LUNCH

<b>FISH &amp; CHIPS</b> ginger beer tempura sea bass, handcut fries, minted peas .....	14.9
<b>ECB CHEESEBURGER</b> kimchi mayo, house slaw, bun .....	10.2
<b>SUPERFOOD BOWL</b> avo, cucumber, radish, beets, turmeric soy yoghurt, pistachio hummus, charred broccoli, quinoa, spinach, grapefruit, seeds (V)(gf, nuts) .....	13.9
<b>ECB CAESAR</b> baby gem, smoked coconut, harissa caesar dressing, toasted nori, croutons, cashew parmesan (V) (nuts)(+ egg 1.5)(+ middle eastern chicken 3.5) .....	12.5

SIDE

<b>PISTACHIO HUMMUS</b> allepo chilli oil, fresh pitta (V) (nuts) .....	6.5
<b>HANDCUT FRIES</b> garlic toum (V)(gf).....	4
<b>SAUTÉED SPRING GREENS</b> preserved lemon (gf) (V) .....	4

All tables are subject to discretionary 8% service charge  
Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.



COCKTAILS

- ROMANIS** ..... 8.8  
Lo Petit Fantet d'Hippolyte Blanc, Briottet apricot, white port, citric
- WHITE PEACH GIN FIZZ** ..... 9.5  
Tanqueray gin, Peach liqueur, lemon, soda, foam
- LYCHEE + ROSE PORNSTAR MARTINI**..... 10.9  
Ketel One vodka, lychee, rose, pineapple, Passoa
- JAPANESE WHISKY SOUR**..... 11  
Toki whisky, Umeshu plum wine, peach, almond, lemon, foam
- YUZU SPRITZ** ..... 11  
Tanqueray gin, Akashi-Tai Yuzushu sake, white orchid, white port, lemon, cava, soda, mint
- MANDARIN MIMOSA** ..... 8  
Mandarin, guava, cava
- PALOMA** ..... 9.9  
Ocho blanco tequila, grapefruit, soda, salt rim
- SAKE VOKDA MARTINI** ..... 10  
Ketel One vodka, dry Sake
- 1859** ..... 10.5  
Bulleit Rye, Fanny Fougerat VSOP Cognac, Apricot Brandy, Peychauds Bitters, Angosturo Bitters, Jade 901 Absinthe Rinse

SHARING

- WHITE PEACH & CACAO TEQUILA SANGRIA**..... 39  
Samurai Chardonnay, Ocho blanco tequila, white cacao, briottet peche liqueur, soda, fresh kiwi, fresh peach, white grape (serves 4-6 or 2 thirsty people)

SOFTS

- LAVENDER LEMONADE / HIBISCUS LEMONADE**  
(ALL 4)
- COKE / DIET COKE**
- FEVER TREE LEMONADE**
- FEVER TREE INDIAN TONIC / LIGHT TONIC**
- FEVER TREE GINGER BEER / GINGER ALE**  
(ALL 3)

MOCKTAILS

- STAGHORN FIZZ** Staghorn berries, lemon, soda 5
- HIBISCUS** Hibiscus, Earl Grey, lemon, raspberry 5

BEER + CIDER

- PERONI RED** | 330ml | 4.7% | 4.2
- ASAHI** | 330ml - 5% | £4.8
- BEAVERTOWN NECK OIL** | 330ml - 4.3% | 5
- ASPALLS CIDER** | 330ml | 5.5% | 5.5

WHITE

	125ml		Bottle
Casa Maria, Agricola La Castellana, Verdejo 2018, Spain, La Seca Reuda, 13%	£4.9		£23
Samurai, Free Run Juice, Chardonnay 2020, Australia, South Australia, 13%	£5.6		£28
Gran Cerdo, The Wine Love, Tempranillo 2018, Spain, Rioja, 13.5%	£5.8		£29
Pebble Dew, Sauvignon blanc 2018, New Zealand, Marlborough, 13.5%	£6.1		£31
Lo Petit Fantet d'Hippolyte Blanc, Grenache & Marsanne & Rousanne 2020, France, Languedoc, 13.5%	£6.3		£35

RED

	125ml		Bottle
Tule Rosso, DOP, Nero d'Avola 2020, Sicily, Italy, 12.5%	£4.9		£23
Samurai, Free Run Juice, Shiraz 2019, Australia, South Australia, 14%	£5.6		£26
Gran Cerdo, The Wine Love, Tempranillo 2018, Spain, Rioja, 13.5%	£5.8		£29
Cecchin, Familia Cecchin, Malbec, Argentina, Mendoza 13.5%	£7.8		£40
Hunny Bunny, Judith Beck, Blaufrankisch, Zweigelt, Austria, Burgenland, 12%	-		£42

ORANGE/ ROSE

	125ml		Bottle
Fratelli Felix, Fiano, Falaghina, Italy, 2020, 13.5%	£8.0		£40
Guibert, Reserve de Gassac Rose, Grenache, Syrah & Carignan 2020, Languedoc, France, 12.5%	£5.8		£29
Plaisance Rose, Chateau Plaisance Penavayre, Gamey & Syrah, France, Fronton 12%	£7.4		£38

SPARKLING

	125ml		Bottle
Domino de Tharsys, Pago de Tharsys, Macabeo & Paralleda 2019, Spain, Penedes, 12%	£6.7		£32
Fuchs Und Hase Pet Nat Volume Two, Muskateller & Gruner Veltliner, Austria, Kamptal 11.5%	-		£45

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HOT



DRINKS

COFFEE

- AMERICANO .....2.5
- LATTE .....3
- CAPPUCCINO .....2.9
- FLAT WHITE .....2.8
- GOLDEN MILK (spiced coconut + agave) 4
- MATCHA/ ICED MATCHA LATTE .....4
- VIETNAMESE ICED COFFEE .....4
- CHARCOAL & LAVENDER LATTE\* .....5
- ROSE, HONEY, CARDAMOM LATTE\* ...5
- PEANUTBUTTER JELLY CAPPUCCINO\* .5

(\*please note - contains espresso)

\*\*ALTERNATIVE MILKS +0.50p\*\*

HEALTH SHOTS + JUICES

<b>HEALTH SHOTS</b> ..... ALL 2.7 - GINGER, APPLE + CAYENNE - BEETS, TUMERIC + AGAVE	<b>IN-HOUSE COLD PRESSED JUICES</b> - CARROT ORANGE GINGER 4.8 - GREEN JUICE 5 (Cucumber, Kale, Pear, Apple, Grape)
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TEA

- ENGLISH BREAKFAST / EARL GREY
- CHAMOMILE & MINT
- CHUN MEE GREEN
- CHERRY BLOSSOM GREEN
- BLOOD ORANGE ROOIBOS
- ORGANIC MATCHA
- ORGANIC MANGO MATCHA
- (All 3.5)

SOFTS

- LAVENDER LEMONADE..... 4
- HIBISCUS LEMONADE..... 4
- ORANGE JUICE
- COKE / DIET COKE
- TONIC/ SLIMLINE TONIC
- LEMONADE
- GINGER BEER / GINGER ALE
- (ALL 3)

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DESSERT



MENU

DESSERT

Ⓥ vegetarian    Ⓟ vegan

- APPLE & RHUBARB CRUMBLE** with custard or choice of ice cream 5.9 (can be made Ⓟ)(gf).....6.3
- STRAWBERRY CHEESECAKE** strawberry, cashew cream cheese, coconut raw nut base Ⓟ(gf, nuts) .....6.3
- POACHED PEAR** spiced chai, date salted caramel, ice cream, cacao granola Ⓟ(gf, nuts).....6.5

AFTER DARK

<b>ESPRESSO MARTINI</b> ..... 10 Kettle One Vodka, Mr. Blacks Cold Press Coffee Liqueuer, Ozone Espresso Blend	<b>JAPANESE WHISKY SOUR</b> ..... 11 Toki whisky, Umeshu plum wine, peach, almond, lemon, foam	<b>PALOMA</b> .....9.9 El Jimador tequila, grape- fruit, soda, salt rim
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COGNAC

- MARTELL VS**.....5
- FANNY FOUGERAT VSOP**.....7

WHISKEY

- NIKKA FROM THE BARREL** .....7.5
- HIBIKI HARMONY**.....8.5

LIQUEURS

- ASAHARA YUZU** .....3.5
- ASAHARA PLUM** .....3.5

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